

SOME OF THE NEW SMART GOWNS

THIS COUNTRY, DISREGARDING PARIS, IS ORIGINATING FASHIONS OF ITS OWN



One of the Newest Coats.



A Gown of Tulle and Insertion.



Down for Young Widows.



The Newest Sash.

PARIS fashions may be intended for smart women, but they sometimes carry a long way from their starting point, and find expression in a manner that is startling. In New York, for instance, anything too striking and bizarre for Fifth avenue is certain to be seen in all its glory in at least a cheap imitation on Third avenue, or further down in the side streets, where the old and the new world are divided at the birth of every child. In the American papers are copied the novelties of each season as they come along, and while the women of the most exclusive world of fashion look askance at them and hesitate, working girls deck themselves boldly—whatever discord the innovation makes.

The edict comes from Paris that lace

mitts are to be worn, but American women do not wear them smartly. French women, with pink nails, and hands loaded with rings, make the lacy gloves seem correct, but somehow they don't seem to fit an American woman's costume any more than the thick white lace veils do that French women wear so much. Any other woman looks ridiculous in either the mitts or the veils with their designs that form whole landscapes over the face.

Mrs. Julia Vatable, of New York, who was conspicuous as the best gowned woman at the last horse show, has more courage in the matter of veils than most women, and will carry gracefully a costume that would be extreme in style if another woman wore it, but even she will have neither lace veils nor mitts.

The bright green gauze veil that seems to be of some use, but really isn't, was introduced by very fashionable women, but has already become the badge of democracy. It is the greenest thing imaginable, and is utterly unbecoming to every woman but the very young ones with peach-like skins and soft hair. This is supposed to be a Paris fad, but it isn't, having emanated from a point very near Fifth avenue and Twenty-third street, New York City. A New York girl recently returned from abroad said the floating veil worn by a sister who met her at the dock caused her moments of awful anguish. As the steamer came in, the girl on deck, looking through the glasses, saw her sister, but could make out nothing about her costume but a

sonber black veil floating in the breeze, which kept her in an agony of suspense as to which member of the family was dead, until she was quite close and made a mental note of the dresses of green and blue and tan and brown decorations on all the women's hats. Whatever the green veil may have been designed to represent, it is to the age now.

One mark of the elegant woman this season is her pongee coat. It is the daintiest, coolest, most seasonable-looking garment that has been brought out in many Summers, and it does, with variations in trimming, for ever so many different occasions. It is used for utility in driving or walking, made loose and simple, with wide cuffs and a "big" collar, and it is equally good style with costly

lace and embroidery for theater and visiting and afternoon driving. It is unlined, usually, and made to hang almost straight, Empire or box-cut.

Miss Lulu Glazer, who is one of the best gowned women on the stage, from the viewpoint of a woman in private life, wears two pongee coats, a plain one and an elaborate one, both of which have been much admired. She is wearing this season some very pretty frocks that are models of simplicity and entirely practical for those who like to use soft, clinging fabrics, and is particularly suitable for the many lovely but exceedingly inexpensive crepe-like materials that are sold this year. The lace that is let in, with the band tucking, is sufficient trimming for the gown.

The deaths of so many members of the

New York-Newport set have given the fashionable dressmakers a difficult task to find designs for stylish gowns in conventional mourning. Plainness almost to severity is the rule, and the only touch of trimming beside crepe bands is the hering-bone stitching that laces together folds of the material or finishes seams of the skirt. The fit of these plain frocks is of the greatest importance, and smart women nowadays look as though their gowns were fitted without darts and seams in an impossible manner.

Deep mourning is much more difficult than the less severe all-black that is worn to lighten that of the first season. When crepe is taken off, some of the effects in chiffon and silk and lace are lovely, of course; strictly speaking, lace isn't mourning at all, but people of constant good taste in other matters take great liberties in this matter nowadays. Mrs.

Jack Gardner, of Boston, for instance, reaped at an after-dinner interval two seeds ago in crepe-trimmed dull black silk, with a string of huge pearls around her neck, and a brooch and pendant of wonderful rubies. She carried an immense ostrich-feather fan.

Little things are the distinguishing features of the costumes of fashionable women this year. Belts and stocks and buckles and all such trifles have become very important, and some of them are fetching to the last degree. Bows are intricate and artistic, and lend quite an air to the simplest sort of gowns. Ethel Barrymore always wears a frock that is but a plain skirt, a simple blouse waist; possibly a big collar, but always a trig stock and a chic belt—and her things are copied by the richest young women in New York.

LILLIAN EDGERTON BARRET.

SUMMER BREAKFAST DISHES

SATISFACTORY SUBSTITUTES FOR MEAT AND SOME NEW WAYS OF PREPARING EGGS

THE careful housekeeper is always searching for good breakfast dishes that will take the place of meat during the Summer months. In the few recipes given below the endeavor has been to collect those of less frequent use, which can, at the same time, be relied upon to give satisfaction. Eggs in the few conventional forms are perhaps too freely used, but many delicious methods of serving are ignored and overlooked. Mushrooms are practically confined to rich dinner sauces, and so many toothsome dishes have to be provided which should help along in the menu of the every-day breakfast table.

Eggs on Timbales.
Timbales of an elaborate sort are frequently served, but these less familiar ones will be found amply worth the trial. Break one dozen eggs in a large bowl. Add one dash of pepper and two of salt, and a half pint of sweet cream. Beat all together until light, then strain and pour into buttered timbale molds and place these in a pan containing water to one-third of their depth. Bake in a moderate oven until the mixture becomes firm enough to turn out of the molds. Then serve very hot with the sauce Bechamel, for which directions have already been given. If the timbale molds are not convenient, use any small cups.

Eggs au Gratin.
Drop the yolks of three eggs into a bowl, add two ounces each of bread crumbs and grated Parmesan cheese, an ounce of butter, a pinch of salt, a dash of pepper and nutmeg. Mix all together and pour into a shallow dish which has been buttered. Place in the oven, and when the mixture begins to color remove and drop eight eggs over the top. Sprinkle with grated cheese, return to the oven, and when the eggs are set, serve in the dish in which they are cooked.

Omelet With Kidneys.
Remove the skin from three lamb's kidneys, then cut them into thin slices. Put half a tablespoonful of butter in a frying pan, and when it has melted, add the kidneys, with a little salt and pepper and a dash of nutmeg. Toss the kidneys in the pan until they are brown and firm. Add a teaspoonful of flour and two wineglassfuls of stock. Stir until smooth, then boil for 10 minutes, and serve poured round an omelet of six eggs.

Eggs in Tomatoes.
To make a delectable hot-weather dish, select large tomatoes that are ripe, yet firm, and of good shape. Plunge them into boiling water for a moment and remove the skins. Cut out the hard stem ends, making in each a hollow sufficiently large to hold a broken egg. Into each of these hollows drop a fresh egg without breaking the yolk, season with butter, pepper and salt, and bake in a moderate oven until the tomatoes are tender and the eggs are set. Serve on rounds of buttered toast, either plain or with cream sauce.

Farried Tomatoes.
Select from good-sized tomatoes, cut a slice off the stem and scoop out the inside. To eight tomatoes so prepared allow one onion, one ounce of butter, six ounces of bread crumbs, a dozen mushrooms, a tablespoonful of chopped parsley, a pinch of salt and pepper and four tablespoonfuls of tomato sauce. Strain the butter and onion over the fire until slightly colored, then add the bread crumbs, which have soaked in water and pressed free of moisture, the mushrooms and the parsley chopped fine, and all the other ingredients. Mix all well together, fill the tomatoes. Sprinkle the top of each with bread crumbs and a little melted butter and cook in a moderate oven until brown on top and the tomatoes are tender. Serve with tomato sauce poured around them.

What to Wear Traveling.
It is a fact worth knowing that the keynote of the perfect costume is its suitability. Especially is this true of traveling, for these comfort goes hand in hand with charm. The more appropriate the costume the more enjoyable the journey and the more fascinating the traveler. The sense of being just right enhances beauty, brightness, conversation and tends to drive off fatigue; therefore, what to wear traveling becomes a question of special significance to the woman who is contemplating a short trip or a long one during vacation time. Her clothes should be comfortable—thoroughly so—as well as appropriate and smart in effect. Materials which are dust-proof and light in weight should invariably be chosen for the traveling gown. Hats should be cool and simply trimmed, and heavy shoes and thick gloves should always be left at home.

Meat or Fish Salad in Turnip Cups.
Cook new turnips in boiling salted water until tender; drain and cut out the centers, forming cups. When cold sprinkle with a few drops of oil and vinegar. These can be filled with any preferred combination. Salmon cut in small flakes mixed with peas and moistened with mayonnaise, is good; chicken cubes and celery with mayonnaise, halibut and cucumber dice, olives and beef cubes, with mayonnaise or a French dressing, are all excellent.—Delineator.

Chicken Sauté aux Herbes.
Clean and cut in pieces two young chickens, and put them in a saucepan with four chopped shallots and two ounces of butter. Place the saucepan over the fire and turn the chicken continually over. When colored a light brown, serve. For the sauce, melt a piece of butter the size of a walnut and mix with it one tablespoonful of flour. Then add one small onion cut in slices, half an ounce of lean, raw ham, and a little salt and pepper. When beginning to color slightly,

Never give the child warm water to drink, as it is as flat and distasteful a drink to the child as it would be to the adult; when properly cooled it is palatable and quenches thirst. Never cool it by putting ice in the water, as food water is not good for the infant, and ice contains many impurities. A young infant should have two or three teaspoonfuls between its meals, and a teaspoonful after feeding, as this assists in keeping the mouth clean. An older child should be given more in proportion to its age, and

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The writing women are placed in a position similar to that of their sisters of the buskin. The unfortunate case of a gifted botanist, a widow, who married a second time, when her first book was in the full flush of prosperity, and whose name was utterly unknown to the reading public, is of recent occurrence. Elizabeth Stuart Phelps-Ward, for some years has brought out two new books under her old name. Mrs. Kate Douglas

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COLD DISHES FOR HOT DAYS

SEASONABLE RECIPES OF INTEREST TO THE HOUSEWIFE—PLEASING VARIETY FROM WHICH TO SELECT

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Ham and Tomato Salad.
Cover two tablespoonfuls of gelatin with half a cupful of cold water and let stand half an hour. Add to one cupful of hot stock and stir until dissolved. To one

Pickled Salmon or Halibut.
Steam a three or four-pound piece of fish until tender. Pour three pints of vinegar into a saucepan, add two cloves, a bay leaf, an onion cut small and a tablespoonful of horseradish. Let come to a boil, add a tablespoonful of salt. Place the fish in an earthen jar and pour over it the hot vinegar. Place a plate on the fish and on this a weight and leave for two days. It can be eaten as it is with a cucumber salad, or serve with it a mayonnaise or a tartare sauce.

Veal Loaf.
Run four pounds of veal, one onion, half a pound of blanched almonds, a cupful of coarsely cut celery and two tablespoonfuls of parsley through the meat chopper. Mix in a level tablespoonful of salt and half a teaspoonful of cayenne. Grease a plain mold with plenty of butter, press the meat tightly into the mold, cover, set in a pot of boiling water and boil for three hours. Remove the lid and pour off the liquid that will have accumulated on top of the meat; add to it a cupful of aspic and set to heat. Stir in the juice of a lemon and half the peel grated. Remove the mold from the water and place it on a table. Pour in the liquid prepared and run a knife down to bottom of the mold in several places to allow the liquid to depend. Set away in a cold place over night. When ready to serve turn out of the mold and serve in thin slices with any preferred salad.

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